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Feb 28, 1981

PUB-NO: JP356021549A
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TITLE: FRUIT TREATMENT AND ITS DEVICE

PUBN-DATE: February 28, 1981

INVENTOR-INFORMATION:

NAME

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ONO, TADANORI

ASSIGNEE-INFORMATION:

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APPL-NO: JP54098523

APPL-DATE: August 1, 1979

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ABSTRACT:

PURPOSE: To prevent the shrinkage of fruit soaked in a sugar solution, and to improve its quality and yields, by making small holes in the fruits reaching from the surface to the flesh before, after, or in the midst of pretreatment, followed by putting the fruits and the sugar solution into a bottle, etc.

CONSTITUTION: When the washed and selected fruits 26 are fed from the conduit- shaped transporting path 1 to the upper periphery of the rotator 3, they are sent along the outer periphery of the rotator 3 by the needles 6 of the member 2 for making small holes, and transferred to the area 25 for making small holes in the fruits. The needles 7 are pierced into the rinds of the fruits 27, the fruits 27 are sent to the side of the sponge rotating part 9 by press, the needles 7 are stuck from the rinds 26a of the fruits 26 into the flesh 26b. When the fruits 26 are released from the area 25 for making small holes, they are brought into contact with the tips of the descending rods 23 forming the mechanism 21 which transfers the fruits 26 downwards by the inclined plane, and they are released with the revolution of the rotator 3 and sent to the mechanism 21. The fruits 26 are dropped on the sliding channel 20 with conduit shape, and put in the container 24. A fixed number of the fruits are placed in a can, a sugar solution is added, and the resulting material is degassed, air-tightly sealed, sterilized to give a can wherein the fruits are soaked in the sugar solution.

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